Users Guide & Installation Handbook

Belling
SCGHU60GC / SCGHU70GC
Built-in Gas Hobs UK

belling®
think of everything

CONTENTS & INTRODUCTION

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

GAS WARNING
If you smell gas:
Do not try to light any appliance.
Do not touch any electrical switch.
Call the Gas Emergency Helpline at TRANSCO on: 0800 111999

WARNING! -
This appliance and its accessible parts may become hot during use. To avoid burns, children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING!-Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. NEVER Try to extinguish a fire with water but switch off the appliance and then cover flame e.g. with a lid or fire blanket.

WARNING! - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

WARNING! - Danger of fire: do not store items on the cooking surfaces.

Never leave any cook zone on without a pan covering it. This causes a fire hazard.

The appliance is not intended to be operated by means of an external timer or separate control system.

General

Servicing should be carried out only by authorised personnel.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

- Always ensure that pan bases are dry, stable and flat before using them on the hob.
- Always use pans which are no smaller than 100mm (4”), or larger than 250mm (10”).
- Always match the size of pan to the cook zone – do not use large pans on small zones or vice versa.
- Always position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- Always lift pans onto and off the hob, rather than sliding them across the surface, to avoid marks and scratches.
- This appliance should only be used for normal domestic cooking of food.
- Never use the hob for any other purpose than cooking food.
- Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.
- Never use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- Never leave aluminium foil on the hob top, it reflects heat back into the hob which leads to damage.
- Never heat up a sealed tin of food on the hob, as it may explode.
- Never leave pans overhanging the edge of the hob. If pans are knocked they may move on the hob top.

Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you’re called away from the hob - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Do not let yourself be distracted while cooking.

If you do have a fire in the kitchen, do not take any risks - get everyone out of your home and call the Fire Service.

If a pan catches fire:

- Do not move it - it is likely to be extremely hot.
- Turn off the heat if it’s safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket or a lid, put it over the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a pan (or other deep-fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket.
- Remember: never use water on an electrical or cooking oil fire.

Avoiding damage to the appliance.

Objects that melt and things that boil over can burn onto the hob and should be removed as soon as possible.

To avoid damage to cookware do not allow sauce pans or frying pans to boil dry.

Do not use the cooking zones with empty cookware or without cookware in place.

CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating

DISPOSAL

Packaging Material

The packaging materials used with this appliance can be recycled.

Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old Appliances

The Symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

You will by ensuring the appliance is correctly disposed of help prevent potential negative consequences for the environment and human health.

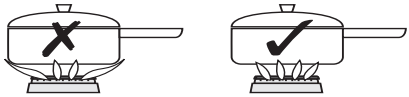
For additional details regarding the recycling of this product please contact your local government office, your household waste disposal service or the retailer where you purchased the product.

USING THE HOB - GAS

- If your hob is supplied with left and right handed pan supports, ensure that they are located over the alignment pins and are sitting flat on the hob.
- Use pans which are large enough to avoid overflows onto the hob surface.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

Hob Ignition & Use

- To turn on burners other than WOK, push in and turn the control knob to the full on position (large flame symbol). If your hob has an ignition switch on the facia, press it in until your burner lights.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- To turn on the WOK burner (if fitted), turn the WOK burner control knob to the simmer position (small flame symbol). Push in the control knob and after a couple of seconds press the ignition switch.
- Hold the control knob in for 15 seconds then release. If the burner fails to light within this time, release the control knob and wait one minute before attempting to re-ignite.
- NOTE : After the WOK burner is lit, please allow the burner to warm up for a few minutes before placing the pan over it.
- To simmer, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.



- To turn off, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.
- Avoid the use of pans that overhang the edges of the hotplate.

In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to light the burner.

Energy Saving

- Position pans centrally over the elements.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables cut into small pieces will cook more quickly.
- Use a pan which is a close match to your burner size.
- Smaller burners are ideal for simmering and stewing in smaller pans, while the larger burners are ideal for frying and boiling.

USING THE HOB - GAS

FOLD DOWN LID (IF FITTED)

Caution: Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

When opening and closing the lid, use the cooler outer sides of the lid glass.

The lid must be opened fully, so there is no danger of it closing while the hob is being used.

Appliances fitted with glass lids are fitted with a safety system which will automatically turn off the hot plate burners if they are inadvertently left on as the lid is closed.

The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use, and the surface may be scratched if items with rough or sharp surfaces are placed on it.

WOK RING (IF SUPPLIED)

The wok ring should only be used with a wok. No other style of pan is suitable for use with this accessory.

If desired, the wok ring should be located on top of the pan supports around the centre burner.

The locating cutouts on the bottom of the wok ring engage with the four fingers of the pan supports around the centre burner location.

Ensure the wok ring is located correctly, is fully engaged with the pan support fingers and is not able to rotate or slide across the pan supports before use.

Always locate the wok ring before lighting the burner.

Caution: The wok ring will become hot in use. Ensure it has cooled fully before removing or cleaning it.

CLEANING

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/ painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladded stips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- Do not use abrasive cleaners, wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.
- Do not use steam cleaners.

Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

Glass parts

WARNING:- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.

Rinse away any excess cleaner and dry with a soft cloth.

Chrome plated parts

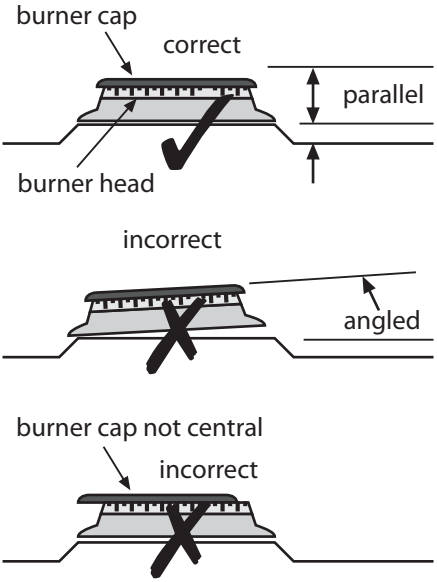
- Use a moist soap filled pad, or place in a dishwasher

CLEANING

GAS HOB

Burner caps and heads

- The slots in the burner head where the flames burn should be cleared of deposits.
- Clean with a nylon brush, rinse and then dry thoroughly. There may be brown coloured markings on your burners; these are carbon deposits or fat stains and can be removed using a soap filled pad.
- Do not put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown. This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



Cast iron griddle or pan supports (if fitted)

- Ensure the griddle has fully cooled and scrape off any stubborn marks and bits of food with a plastic or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- Do not clean in a dishwasher.
- If you notice any rusting on your griddle, or pan-supports, simply clean in warm soapy water, then re-season.
- To season: Heat the griddle for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and re-heat the griddle for one minute.

INSTALLATION

Installation

This appliance must be installed in accordance with the regulations in force, and only in a well ventilated space. Read the instructions before using or installing this appliance.
This appliance is factory set for use with natural gas only.

Regulations & Standards

Prior to installation, ensure that the local distribution condition (nature of the gas and gas pressure) and adjustment of the appliance are compatible.
The adjustment conditions for this appliance are stated on the data badge.
This appliance is not connected to a combustion products evacuation device.
It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
The appliance must be installed, converted
to LPG (where necessary) and serviced by a competent person to ensure that the installation is in accordance
with "The Gas Safety (Installation & Use) Regulations", & the "The Gas Safety (Installation & Use) (Amendment) Regulations ".

Failure to comply with these **Regulations is a criminal offence.**
Where regulations or standards have been revised since this handbook was printed, always use the latest edition.
All gas installation, servicing and repair work must be in accordance with local standards and regulations

In the UK the regulations and standards are as follows (inclusive of successive issues:
1. Gas Safety Regulations (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations.
6. BS6172 Installation of Domestic Gas Cooking Appliances
Also, for LP Gas refer to BS5482 Part 1, Part 2 or Part 3 as relevant.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.
In the Republic of Ireland, installers should refer to IS813 Domestic Gas Appliances.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS5440: Part 2

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m3 an air vent of 100cm2 is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m3 NO AIR VENT is required.
- For room volumes between 5m3 and 10m3 an air vent of 50cm2 is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: (or equivalent) should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m3 or in a bathroom or shower room.
- Windows and permanent vents should therefore not be blocked or removed without first consulting a compenent engineer.

LP Gas only - Do not install this appliance in a room below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building but open to ground level on the opposite side.

For installation into environments other than domestic dwellings, e.g. caravans, boats and similar - refer to the relevant standards on ventilation and gas supply.

Failure to install appliances correctly is dangerous & could lead to prosecution.

INSTALLATION

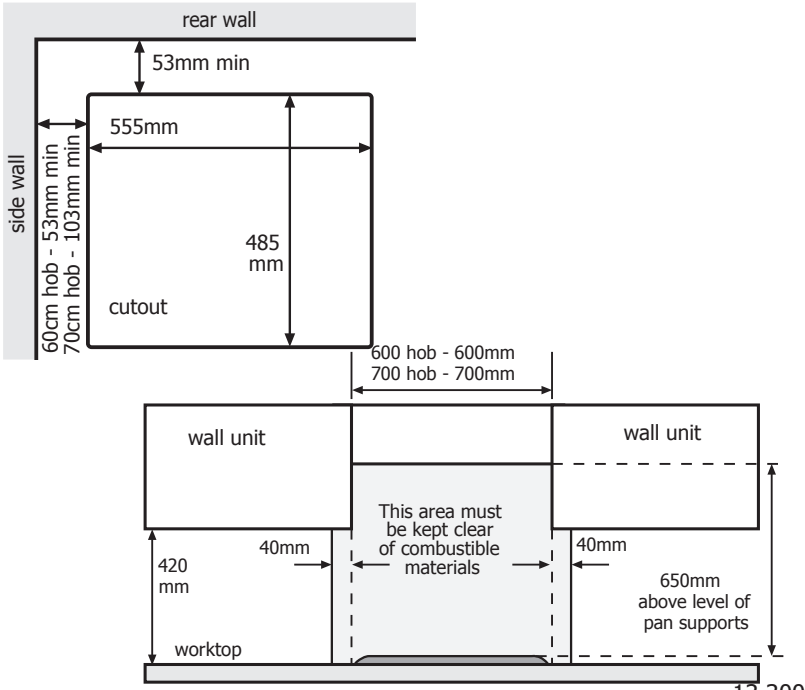
Clearances & dimensions

The room should have good light and ventilation but be free from draughts. The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

A minimum distance of 40mm should be maintained between the hob and rear wall / combustible surface.

A minimum distance of 40mm should be maintained between the hob and any side walls / combustible surface. Surfaces which are non-combustible, or are protected with suitable non-combustible
material, may have reduced clearances. Refer to New World for guidance.

We recommend ceramic tiling for the rear wall directly behind the hob.
No shelf or overhang of combustible material should be closer than 650mm above the hob.
Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions.
No combustible materials or flammable liquids should be stored below the hob.
Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob & does not get trapped during installation.
Important: Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.



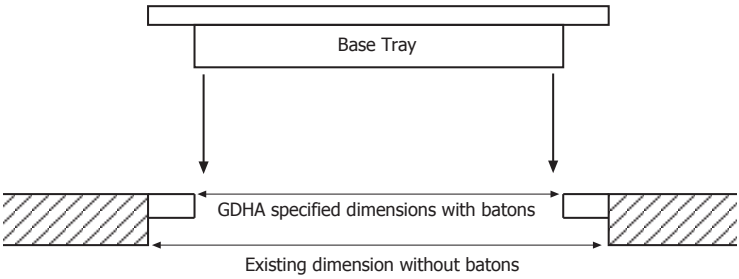
13.300

Important Information

It is important when installing front control gas hobs, that the work top cut out is the same as is quoted in this installation manual. If the cut out is too large, then batons must be fitted to the front, rear and sides - to correct the discrepancy and ensure the correct fit. Please ensure that if batons are fitted they are level with the top surface of the work top Please ensure that the seal for the hob has full contact with the work top surface.

There are two ways to install the clamps, depending on the thickness of the work top, please measure the thickness of your work top and ensure that the correct method is used. Both methods are detailed in the installation manual.

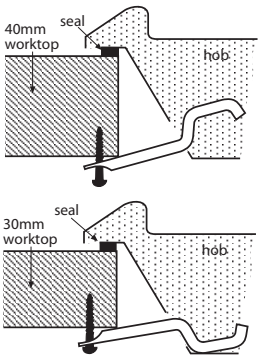
Failure to follow these instructions can lead to exessive force being applied to the basetray, which results in the clearence between the control knob and the hob top pressing being reduced. This can effect the operation of the gas control, and the ignition.



INSTALLATION

Fit the hob into the cutout & secure to worktop

Place the hob into the cutout and secure in place using the four brackets and screws provided.
The brackets should be orientated to suit the worktop thickness as shown, then inserted into the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided.



The screws should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop. If the base of the hob is accessible after installation then a partition must be fitted 20mm below the base to prevent access.

Installation advice - cabinetry

Dealing with sides, cross-rails and back-panels in cabinetry

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base, the clamp brackets and/or the gas connection to interfere with parts of the cabinet. These can be dealt with as follows:

Cabinet sides

If the hob is to be installed across the top of two cabinet housing units, then the base of the hob may interfere with the sides of these units. It will be necessary
to cut away the top of the unit sides locally to clear the hob, clamp brackets and/or gas connection.

Cross-Rails

1. Interference with hob base
If there are any cross-rails which obstruct the hob base by running across the worktop cutout, they can simply be removed or locally cutaway to allow the hob to be installed, depending on the particular installation. Any modifications must ensure that the strength of the cabinet is maintained.
2. Interference with clamp brackets
If there are any cross-rails which prevent the clamps from being positioned on the front or rear edges of the hob, then they can be removed or locally cut-away around the brackets to allow the brackets to be installed. Any modifications must ensure that the strength of the cabinet is maintained.

Back-panel

1. Interference with clamp brackets
If the cabinet has a back-panel which prevents the clamps from being positioned on the rear edge of the hob, then this panel can be completely removed or locally cutaway to allow the brackets to be installed.
2. Interference or restriction of gas connection. If the cabinet has a back-panel which interferes with the position of the gas supply to the hob, then the panel can be completely removed or locally cut-away to allow connection to the gas supply.

Alternative clamp positions

If the front and rear clamp positions are problematic, alternative positions can be used on the sides of the hob, dependant on the particular installation. These positions will require clearance from any cabinet sides and may effect how tightly the hob will meet the worktop.

Stone (Granite or equivalent) worktops

Depending on the type of worktop being used, there may or may not be any backing material to screw the clamp screws into.
1. If the worktop is a composite type (backed with MDF or similar) there may be enough backing to screw directly into. This will depend on the worktop thickness and backing thickness and will have to be assessed at the installation. In this case, install the hob as for a standard worktop.
2. If there is insufficient backing material to screw into, or if the worktop is completely solid in construction, then it will be necessary to glue a strip of wood, MDF, fibreboard or similar to the underside of the worktop, along the front and rear edges of the cutout. Use a strong, proprietary adhesive to bond these strips and allow to cure before attempting to clamp the hob into position.

INSTALLATION

Connect gas hob to gas supply

The inlet is at the rear RHS of the hob. The hob may be connected to the gas supply either by rigid pipework or flexible connection.

Flexible connections

Use a 900mm - 1125mm length of flexible connector. Ensure that the hose is installed hanging freely downwards, is not trapped, is not subjected to undue forces and is not supported at the bottom by a horizontal surface.
Natural Gas - Flexible connections should comply with BS669, latest edition.
LP Gas - For flexible connections use a bayonet type hose, suitable for use on LP gas up to 50 mbar pressure rise and 70°C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.
The installation must ensure that the flexible tube cannot come into contact with movable parts of the housing unit (eg; a drawer) and does not pass through any space susceptible to becoming congested.

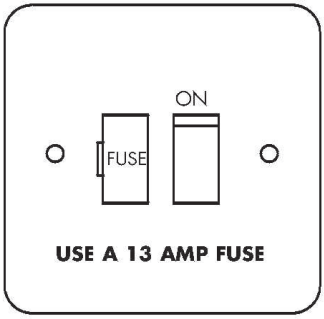
Make sure the appliance is gas sound & all components are operating correctly.

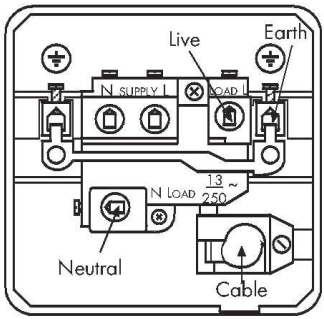
Connect to the electricity supply

Unless this appliance is supplied with a fitted plug, it must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.
Connect the mains lead wires to the terminals:
The blue wire must be connected to the terminal marked N (Neutral) LOAD or coloured black. The brown wire must be connected to the terminal marked L (Live) LOAD or coloured red.
The green/yellow coloured wire must be connected to the terminal marked E (Earth) or coloured green.

Warning: this appliance must be earthed.

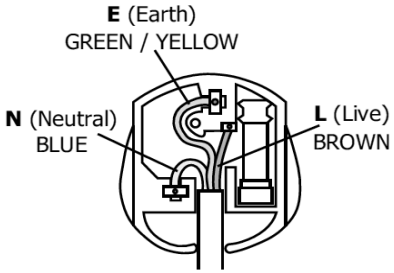
The fused spur must be accessible after installation.
If the supply cord is damaged, obtain a special cord from the Customer Care Helpline, which must be fitted by a qualified person.





INSTALLATION

Connect to the electricity supply
For hobs that are supplied/manufactured with a 13Amp supply cord and plug only.
Warning: Ensure that the power rating of the appliance is compatible with a 13Amp supply beore connecting to the electricity supply. i.e. 2.8kW.
Warning: This appliance must be earthed.
The flexible mains lead is supplied connected to a BS 1363 fused plug, the plug is fitted with the correct fuse.
Replace only with a fuse of the same rating and type.



The wires in the mains lead are coloured in accordance with the following code:

Green and yellow = Earth,
Blue = Neutral,
Brown = Live.
As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured Red.
The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, we recommend that this is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.
Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.
Under no circumstances should the mains electric cable be allowed to come into contact with hot oven flues or similar surfaces and keep well clear of any moving parts that may be in the vicinity of the installation, such as cooling fans on adjacent appliances.

Troubleshooting

Before you call Customer Care, please check the following points:

Burner fails to ignite:
• Check the electricity supply is on.
• Check the fuse.

There is a spark to the burner but it fails to ignite:
• Check that the flame holes in the flame spreader are clear of water or deposits.
• Check that the gas supply is turned on.

Smell of gas:
• Check that none of the controls have inadvertently been turned on. If all the controls are in the off position, turn off the gas supply & call Customer Care.

The burner flame appears uneven:
• Check the burner is fitted correctly.
• Check the flame holes in the flame spreader are clear of water or deposits.
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TECHNICAL DATA

This information is for the following appliances:

Belling Hobs SCGHU60GC / SCGHU70GC - NG only

Data badge

Underside of the hob base

Electrical supply

220 - 240V ~ 50Hz 1W

Ignition

Mains repetitive ignition.

Gas connection

The inlet connection is at the rear right-hand side -
ISO7 - Rp1/2" (1/2" BSP)

Appliance Class

Class 3 Bulit-In Hotplate

Gas pressure settings

G20 Natural Gas @ 20 mbar

Countries of destination

GB - Great Britain, IE - Ireland

Burner	Natural Gas	
	kW	Injector
SCGHU60GC		
Back LH	2.00	104
Front RH	2.00	104
Back RH	2.50	120
Front LH	1.00	77
SCGHU70GC		
Back LH	2.00	104
Back RH	2.50	120
Wok	3.50	121 & 63
Front RH	2.00	104
Front LH	1.00	77
Total Heat Input		
SCGHU60GC	7.50	
SCGHU70GC	11.00	

CUSTOMER CARE

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at **www.gdhaonline.co.uk** or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	**Where used**	**Purpose**
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

Please keep this handbook for future reference, or for anyone else who may use the appliance.

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CUSTOMER CARE

To contact Belling about your appliance, please call

Warranty Registration
0844 481 0182
to register your appliance

Customer Care Helpline
0844 815 3746
in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at
www.belling.co.uk

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

Serial No

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW

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